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Food and Agricultural Import Regulations and Standards - Narrative

FAIRS Country Report

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Report Highlights:

In the current report the following updates are reflected in the sections included (highlighted in Yellow):

- The expected new standards law promises that the Israeli Standards Institute will recognize 'international' standards such as those of the U.S. and European countries.
- New TBTs - Nutritional labeling requirements (Front of Pack Labeling (FOP))
- MRLs levels of melamine in food as published by the World Health Organization
- New approved Polycyclic Aromatic Hydrocarbons (PAHs) levels in food
- Updated lists of approved plants, seaweed and mushrooms that can be used in food
- Biotech crops and food products with biotech content
- Food Imports Procedure – early registration and release from the port
- Regulations limiting marketing and advertising of alcoholic beverages approved by the Knesset Economic Affairs Committee in July 2013 including a required warning label.
- Permitted fresh produce imports into Israel, by main countries
- Israel's Plant Protection and Inspection Services MRL data base
- The revision of Israel Mandatory Standard SI191 dealing with olive oil entered into force
- Amendment to the partially Mandatory Standard dealing with honey
- Summary of all TBT notifications that Israel submitted to the WTO

Disclaimer

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural

Service in Tel Aviv, Israel for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Section I. Food Laws:

General Food Import Considerations

Israeli importers face two main considerations when selecting a particular product - quality and price. In terms of price, American products are not always competitive as high U.S. production costs in the U.S., and high freight costs to Israel, relative to suppliers from near-by Europe and the Mediterranean basin. Transport costs from the United States are about the same as transportation costs from the Far East. From Europe, the costs are significantly lower, not to mention closer countries such as Turkey, which competes with the United States for imports of dried fruit and nuts into Israel. The problem of transportation costs is less crucial when dealing with higher-end products and materials, or with products with very high value-to-volume ratios such as spices, essences, flavorings, concentrates etc. The problem is also partially addressed when dealing with products that are eligible for tariff preferences as imports from the United States are. This partially compensates for the high transport costs. US goods enjoy a 10-22 percent tariff advantage over European and third-world country suppliers on a broad range of processed and semi-processed foodstuffs.

The Israeli food and food supplements legislation and standardization system is increasingly adhering to the EU system, which in many cases is different from that in the United States. This process creates an increasing difference between the US food regulations and the Israeli regulations. The increasing difference between the US system and the Israeli developing system results in difficulties in the import licensing process of American food products.

Another subject to be considered is the issue of "kashrut". Kosher certification is not a legal requirement for importing food into Israel, except meat and meat products. However, non-kosher products have a much smaller market, as most supermarkets and hotels refuse to carry them. Manufacturers who produce kosher products must be able to satisfy Israeli rabbinical supervisors that all ingredients and processes meet kosher requirements. According to the Law for Prevention of Fraud in Kashrut, only the Chief Rabbinate of Israel is authorized to determine and approve a product as kosher for consumption in Israel, or may authorize another supervisory body to act in its name. Here too United States products have an advantage as the kashrut certification issued by many American rabbis is recognized by Israel's Chief Rabbinate. It is, however, quite simple for Israeli importers to send an Israeli rabbi to any supply source, thereby reducing the American advantage. In recent years, opportunity for non-kosher foods has been increasing as immigrants from the Former Soviet Union (FSU) now account for a significant share of purchasing power (15 percent).

In August, 2013 the Israeli Knesset Economic Committee approved a standardization reform bill that promises to have the Israeli Standards Institute recognize 'international' standards such as those of the U.S. and European countries. The new law was derived from the recommendations of the 2011 Trajtenberg Committee.

The Knesset passage of the new law would greatly expand the Government of Israel (GOI's) recognition of international standards for imported products, which would include most U.S. and European food and agricultural product standards. The new law would eliminate the requirement for government inspections and testing, while moving to a system that provides broader recognition of exporter certifications for products that have met the production standards of country of origin. The new standard regime should allow for significant growth in imports and lower prices through increased competition.

Currently Israel's mechanism for adopting or recognizing "international standards" is based on a conformity assessment process for determining if imported goods meet Israeli standards. A January 2000 amendment of the GOI Standards Law states that, "in general, the Standards Institute shall adopt international standards that are accepted in developed countries." In practice,

this has often meant that a single international standard from one other country was adopted by the Standards Institute of Israel (SII), rather than generally accepting standards from developed countries. This has often had negative consequences for U.S. products imported in to Israel. Frequently, the SII would adopt an EU product standard and then make a finding that the prospective U.S. import did not meet the EU (international) standard. The current draft standards legislation seeks to eliminate this use of a single international standard and mandate that ministries performing conformity assessments accept the manufacture's declaration that the product complied with the standards of the country of origin, if the country of origin was a developed country with a respected standards system. The proposed legislation should streamline the conformity assessment process which would allow recognition of a much broader range of "international standards" than under the current system and ease the importation process for a significant number of U.S. imports to Israel, including U.S. food and agricultural products.

Prohibited Imports

Israel, which is a signatory to the WTO Agreement, maintains relatively few restrictions on agricultural imports. However, U.S. meat exports face an especially difficult environment due to the enactment at the end of 1994 of a ban on all non-kosher meat and poultry imports except offals. *It is expected that agreement will be reached in early 2014 to allow for the U.S. to begin to export beef to Israel once again.* The United States - Israel FTA of 1985 allows both countries the use of non-tariff restrictions or prohibitions on products from agricultural sub sectors, which are subject to agricultural policy considerations. The recent WTO accords do not. Instead WTO rules call for tariffication of administrative and technical barriers. Israel has removed most administrative barriers to United States imports but has retained high levies on sensitive products and imposes various constraints and barriers, for example, those pertaining to kosher certification, for meat and poultry.

The only other product prohibitions are targeted against internationally controlled substances and/or are designed to protect public morals, human, animal or plant health, or national security.

Section II. Labeling Requirements:

Labeling and Marking Requirements

Israel has strict marking and labeling requirements, which frequently differ from those of other countries. It is recommended that United States exporters consult with their Israeli importer prior to shipping.

All imports into Israel must have a label indicating the country of origin, the name and address of the producer, the name and address of the Israeli importer, the contents, and the weight and volume in metric units. In all instances, Hebrew must be used; English may be added provided the printed letters are no larger than those in Hebrew. Nutritional labeling is compulsory on all packaged foods. Specific information on weights and measures standards is available from the Commissioner of Standards, Ministry of Economy, Jerusalem. As of September 1, 1998 weights and measures have become voluntary and no longer serve as a barrier to entry of foods packaged in avoirdupois units. However, where packaging is non- standard, the package must indicate the unit price of the product.

Marking should be done by printing, engraving, stamping, or any other means, on the package on

the goods themselves. If marking is not possible, a label should be well sewn or stuck to the goods or package. Marking details should be clear, legible, easy to trace, and in a different color from the background in order to be clearly distinguishable. Printing dyes and other marking materials should not affect merchandise quality. The marking should not be blurred.

On a multi-layered package, the external layer should be marked. If the external layer is transparent, the marking should be done underneath that layer, provided it is still clear and legible. On a package containing sub packages, the labeling should specify: the number of sub packages, the net content of a sub package, and the overall net weight of the package. For products that tend to lose weight under regular marketing/commercial conditions, the maximum quantity of expected depletion should be mentioned.

Specific labeling regulations apply to some consumer goods, as well as fertilizers, insecticides, chemicals, pharmaceuticals, some food products, seeds, and alcoholic beverages. In addition, special packaging requirements apply to fruit, plants and meat. Outside and inside containers of dangerous articles, such as poisons, insecticides, drugs, reptiles, insects, bacteria should be clearly marked. For information on food labeling and packaging contact: Israel Ministry of Health, Food Control Administration, 12-14 Ha'Arba'a St., Tel Aviv 64739; Telephone: 972-3-6270100; Fax: 972-3-5619549.

New TBT Notification from Israel - Nutritional labeling requirements (June 2013)

Draft amendment to "*Public Health Regulations (Food) (Nutritional Labeling)*" announced by Israel Ministry of Health. The major change introduced in this draft amendment is the addition of paragraph 5a dealing with requirements for *Front of Pack Labeling (FOP)*.

In addition to Israel's mandatory nutritional labeling requirements appearing in various regulations and standards, the Israel Ministry of Health has decided to add a *Front of Pack label* for the following reasons: to encourage the food industry to re-formulate and improve food products; to provide customers with nutritional values of consumed food; to use a simple and clear labeling system; to emphasize key ingredients and to make them accessible; to encourage customers to decrease consumption of saturated fats, trans fatty-acids, sugars, sodium and redundant calories and to provide consumers with information to help them to shop wisely.

The suggested labeling requirements will focus on 4 major nutritional ingredients that will be marked on the front of the food package: energy (in calories); sugar (in grams); fat (in grams) and sodium (in milligrams). These ingredients should be marked in the above mentioned order and should be designed into a specific *symbol* as shown in the amendment's third annex. The size of letters and figures in the *symbol* should not be smaller than 1/3 the size of letters of the customary food's name and in any case, will not be smaller than the food's name, in addition the area of the *Front of Pack label* as shown in the amendment's third annex will not be smaller than 20% of the area of the front of the pack, including keeping the required ratio between the letters and figures mentioned above.

In alcoholic drinks only the energy need to be shown in a specific *symbol* as appears in the amendment's fourth annex.

The *symbol* is an additional requirement and it does not cancel or replace the requirement to comply with regulations and standards for food or for nutritional labeling.

The following foods are exempt from these suggested labeling requirements: foods that are exempt from the requirements of nutritional labeling under the regulations; nutritional supplements as defined in Israel Public Health Regulations (Food) (Nutritional Supplements) 5767 - 199; food preparations for babies and infants and medicinal foods defined in the Israel National Health Insurance Law 5764 - 1994.

In the first stage, from six months after publication in the Israel Official Gazette until the entry into force of this amendment, manufacturers and importers are recommended to make arrangements

for implementing the new requirements and can voluntarily mark their products with the FOP label symbol, as specifically directed in the new requirements.

This amendment should enter into force and become mandatory 3 years after publication in the Israel Official Gazette.

Application of the Labeling Standard

The Standard sets requirements for labeling prepackaged food intended for retail sale, excluding unprocessed fruits and vegetables. It also sets the labeling requirements for prepackaged foods listed below, not intended for retail sale:

- food for industrial processing and for repackaging;
- food in wholesale packaging;
- prepackaged food containing packaged sub units.

Where there is a contradiction between the requirements of Standard 1118 for prepackaged foods and the labeling requirements of the Special Standard which applies to a particular food or the labeling requirements in a Group Standard which applies to a particular group of foods, the requirements of the special Standard or of the group Standard shall take precedence.

All labels shall be accurate and not misleading and should lend themselves to verification.

The label of the product shall not give indication of medicinal properties attributed to the food nor shall it state that the product's use is likely to heal or prevent illness. However, see the section on nutritional labeling in Section F for special references to certain types of food.

Mandatory labeling information must be in Hebrew; such writing may be repeated in a foreign language provided that it includes all the required information and that it is identical in content to the Hebrew.

The size of the Hebrew letters and numbers on the label must be at least as large as indicated in Table 1 below. The size of the letters in the other language must not be larger than the size of the Hebrew letters. The size of the letters of the trade name shall not be larger than three times the size of the letters of the name of the food.

Food, which can be marketed in a number of forms, which are of significance to the consumer, shall be appropriately labeled: whole, sliced, crushed, segments, cubes, etc. The size of the letters of this labeling shall be at least half the size of that of the letters in the name of the product.

The Name of the Food

The label shall include the name of the food. If there are several words in the name of the food, all these words shall be written in the same size and with the same emphasis.

If there is a special Standard for the product, the name of the food shall be that name which appears in the special Standard. In addition to the name of the food, it is permissible to also add a trade name.

The Name of the Manufacturer, Importer, Marketer, and Packer

The label shall include a clear indication of the name of the manufacturer and its address. Alternatively, instead of indicating its name, the manufacturer may indicate in addition to his address, his registered trademark for the product, which he produces, on condition that the

trademark includes letters and does not mislead concerning the nature of the product.

The labeling of an imported product, which is marketed in its original package, shall also include the name of the importer and his address. It is permitted to indicate on the food the name and address of some other person instead of the name and address of the manufacturer of the food if that other person has taken all the necessary measures to ensure compliance with all the regulations relating to manufacture of the food, including constant control of the production, packaging, weighing, labeling, marketing, transport, and storage of the product. If the name of a person other than the manufacturer is indicated, the name of the manufacturer shall be noted in code.

Producer Country

Imported food shall be labeled with the name of the producer country, but this stipulation is waived for ingredients or products used in the manufacture of food in Israel. For purposes of this paragraph, if only the packaging is changed, it will not be considered as manufacture.

Ingredients and Food Additives

The contents shall be indicated for all ingredients, including water in descending order according to their relative weight in the food except for the following foods:

For dry food, which is to be reconstituted by the addition of water, it is permissible to indicate the ingredients in descending order of their relative content in the reconstituted product if the words "ingredients after reconstitution" are included.

If one of the ingredients is food to which an Israeli Standard applies, the name of the food shall be indicated in the list of ingredients as required in the applicable Standard and its ingredients shall not be listed. However, if coloring and preservatives have been added to the above food their presence shall be indicated in the list of ingredients of the labeled food.

A food product to which no Israel Standard applies shall be labeled with the percent of an ingredient that significantly affects the price of the product, if required by the authorities. The date of manufacture or alternatively identification of the production lot as well as the last date for marketing shall be marked as indicated below:

Products whose shelf life is up to 60 days from the date of manufacture:

The date of manufacture shall be marked openly or in code (day and month or else day, month, and year). The last date for marketing shall be marked openly (day and month or else day, month and year).

Products whose shelf life is between 60-365 days from the date of manufacture:

The date of manufacture shall be marked openly or in code (day, month, and year). The last date for marketing shall be marked openly (day, month and year or month and year) if the date of manufacture is indicated in code. It is not required to indicate the last date for marketing if the date of manufacture is marked openly.

Products whose shelf life is longer than a year:

Either the date or the code (day, month and year) of the date of manufacture shall be indicated. It is not required to indicate the last date for marketing.

The manufacturer shall determine the shelf life of the product and shall mark the dates accordingly. The length of the shelf life shall be determined in accordance with the nature of the product, the form of its packaging, and the recommended storage conditions assigning the product to one of the three groups of products according to the nature of the explicit marking of the date.

The manufacturing date indicated on the product is not to be changed except in the case where a mistake has been made in the marking and the product has still not left the plant for market.

Instructions for Storage, Transport, and Use

Instructions for storage, transport and use shall be included in the label when:

- the food has been cooled to a temperature of less than +8 degrees Centigrade or has been frozen;
- there are special instructions for handling either before or after the package is opened;
- when the nature of the product demands it, for example the words "keep in a dry place", keep in a cool place", "keep in the shade", "do not refreeze after thawing" etc.

Choking Warning Labeling Required

In September 2006 regulations regarding labeling to warn against choking were announced by the Food Control Service with the Ministry of Health. These regulations came into effect on 18 March, 2007 (see GAIN Report IS7007).

The regulations state that a warning must be marked in both Hebrew and Arabic on the following products intended for retail sale: nuts and seeds with or without shells, popcorn, dried corn kernels for popcorn, spreads containing fragments of shelled nuts and sausages.

When these foodstuffs are sold by weight (not pre-packaged), the warning must be prominently and visibly displayed on an adhesive label attached to the packaging or alternatively printed on the packaging itself. The warning must also be included in advertisements for the aforementioned foodstuffs.

Food in a Wholesale Package

The following items shall be marked on wholesale packages:

- the name of the food
- the name and address of the manufacturer as specified
- ingredients as specified
- the date as specified

Prepackaged food, which contains several packed units

The following items shall be marked on the package:

- the name of the food
- labeling which identifies the lot.
- number and size of retail units in the large package.

Sweeteners

(1) No person shall produce or market a food which contains any sweetener unless the sweetener is listed in column A of the Fifth Appendix below, the food is low calorie, and the amount of sweetener in it is not greater than the amount indicated beside each sweetener in column C.

(2) No person shall produce a sweetener, a non-high-intensity sweetening substance or food, which contains such substances unless –

the sweetener meets the requirements for purity and quality as indicated alongside it in column B of the Second Appendix;

the non-high-intensity sweetening substance meets the requirement for purity and quality as indicated alongside it in column B of the Fourth Appendix.

if the product is a personal (tabletop) sweetener - it does not contain any food additive other than those listed in the Fifth Appendix;

Personal (Tabletop) Sweeteners

No person shall produce or market any personal (tabletop) sweetener unless it meets the following conditions;

it is in its pure form or in a mixture with carbohydrates or food additives;

it is packed in a packet weighing one gram (henceforth - packet) or in a container whose net weight is not more than 200 gr.;

if it is in the form of a solution or powder - attached to its packaging there will be some implement for measuring the sweetener with a capacity equal to 5 gr. of sucrose.

Nutritional Labeling

Nutritional labeling of food is mandatory and should list the following values per 100 grams or 100 milliliters of food content:

- Caloric value (kilo-calories per 100 gr. or 100 ml of net content);
- Protein content (grams per 100 gr. or 100 ml of net content)

- Fat content (grams per 100 gr. or 100 ml of net content).

If the product label indicates the size of the portion and the number of portions, it is also permitted to indicate these nutritional values per serving portion.

For minimum content of other nutrients which allows its inclusion in the nutritional labeling see Annex 7.

The labeling of food using expressions which refer to its qualities in regard to: calories, fat, salt, and cholesterol content must be labeled as follows:

I Calories

Concerning the reduction of calories in a food product, two categories are defined:

1. Low Calories
2. Reduced Calories

1. Low Calories

Non-alcoholic beverages, including concentrates and powders for the preparation of beverages containing not more than 20 calories per 100 ml of ready-to-drink beverage.

Food that is not non-alcoholic beverages, including milk products in which the amount of calories is not more than 40 per 100 gr./ml of food.

2. Reduced Calories. A food product which contains not more than 2/3 the caloric content of a product covered by a standard or order or regulation.

II Fat. Concerning the reduction of fat in food products, three categories are defined:

1. Food Without Fat Or Fat Free. Food in which the amount of fat is not more than 0.5%.

2. Low Fat. Food in which the total amount of fat is not more than 2 grams of fat per 100 gr. or 100 ml of food.

3. Reduced Fat. A food which contains not more than 2/3 the fat contents of a product covered by a Standard or Order or Regulation. This requirement does not apply to food rich in fat such as: butter, margarine, peanut butter, and sesame paste.

III Salt (For labeling purposes, salt means sodium)

Concerning the reduction of sodium in food products, three categories are defined:

1. Without Salt or Salt Free. Food in which the amount of salt is no more than 0.5 percent.

2. Low Sodium. A food product in which the amount of sodium is not more than 100 mg of sodium per 100 gr. or ml of food.

3. Reduced Sodium. Food which contains not more than 1/4 the sodium content of a product covered by a standard or order or regulation and which contains more than 100 mg of sodium per 100 gr. or ml of food.

IV Cholesterol

Concerning the reduction of the amount of cholesterol in food products, three categories are defined:

1. Without Cholesterol or Cholesterol Free. A food product in which the amount of cholesterol is zero. In a laboratory test, deviation of up to 2.5 mg cholesterol per 100 gr. or ml of food will be permitted.

2. Low Cholesterol. A food product in which the amount of cholesterol is not more than 30 mg per 100 gr. or ml of food.

3. Reduced Cholesterol. A food product which contains not more than two-thirds of the cholesterol content in a food covered by a standard or order or regulation.

V General

The nutritional labeling of food products generally relates to 100 gr. or ml of food. If the package indicates the number of portions contained in it, the nutritional content may be shown on a per portion basis. If the producer's instructions indicate that the product is to be diluted with water, the nutritional labeling shall be for 100 gr. or ml of food consumed.

Section III. Packaging and Container Regulations:

On May 18th 2009, the Plant Protection and Inspection Service (PPIS) notified to the WTO of a new SPS measure for all Wood packaging material (G/SPS/N/ISR/8): Description of content: All wooden packing material must be marked according to standard ISPM 15 of the IPPC. In this matter, wood packing material includes pallets and supporting beams.

Israel's compliance with the ISPM 15 wood packaging standard will begin on October 1st 2009. ISPM 15 is the international standards criterion for importing and exporting wood packaging. Its implementation means that Israel will join an extensive and emerging list of 65 countries requiring adherence to the ISPM 15 Standards.

Wood packaging material must be subject to either a heat treatment or fumigation as per ISPM 15.

* Methyl Bromide (MB) Fumigation or Heat Treatment. With the MB treatment, the wood packaging material is fumigated with methyl bromide. * Heat Treatment (HT) of wood packaging material must be heated in a schedule that achieves a minimum core temperature of 56°C for a minimum of 30 minutes.

Unofficial translation of the standard: <http://www.flying-cargo.com/media/Upload/169.DOC>

Section IV. Food Additives Regulations:

The food additive regulations are based on "The Public Health Regulations (Food) (Food Additives) 1997. A new full list of approved food additives was published by the Food Control Service (FCS) in 2010.

The basic ingredients and the additives must be marked with either their group or specific names except when the responsible authority has required that the specific name either of the basic ingredient or of the additive be used or when it has required some other identifying label concerning either the basic ingredients or the additives.

The group names for the basic ingredients and the additives shall be as follows:

Basic ingredients

- animal fats and oils
- vegetable fats and oils (if the fat is hardened, it shall be so stated)
- starches (except for modified starches)

- sugars
- vegetable protein
- animal protein
- flours
- alcohols
- herbs
- spices

Additives

- anti caking agents
- bleaching agents
- emulsifiers
- ripening agents
- stabilizers
- acidifiers
- whipping agents
- leavening agents
- neutralizers
- enzymes
- solvent residues

Food Additives Importation Guidance

In order to get a permit for the import food additives to Israel, the following documentation is required, in accordance with the Food Additive Regulation from 5/18/97:

- 1.** Confirmation submitted by an approved authority that the production plant is under inspection.
- 2.** Free Sale Certificate, submitted by an approved authority.
- 3.** A Confirmation that the manufacturer is producing under Good Manufacturing Practices (GMP). Confirmation will be accepted only if submitted by an approved authority, or by an independent body that was approved by the Israeli Food Control Service (FCS) to submit GMP certificates.
- 4.** Content - A certificate from the manufacturer listing the content of the capsule, including botanical names of the plants.
- 5.** Analysis results - A document from an authorized laboratory, signed by the test executer, detailing the analysis results. In addition, a microbiological test should be executed for the following products; food additives made of vegetative raw materials (leaves, dried plants and powders), plant extracts and food additives that include microorganisms.
- 6.** Original label of the product.
- 7.** Stability of the product - test results of the shelf life of the product, or an announcement made by the manufacturer that the claimed shelf life was determined on the basis of stability tests.

Banned Food Additives

In July 2011, the following food color additives have been totally forbidden for use in morning cereals: E127 (Erythrosine) and E132 (Indigo carmine).

In August 2007, the following food color additive have been totally forbidden for use in food products in Israel: E128(Red 2G).

Since March 2009, the following food additives were completely banned for use in food products in

Israel: Propyl p-hydroxybenzoate E216, Sodium propyl p-hydroxybenzoate E217.

Starting December 2009, the following food additives were banned for usage in food products in Israel: PARA-HYDROXY-BENZOATES (PHB): Ethyl p-hydroxybenzoate E214, Sodium ethyl p-hydroxybenzoate E215, Methyl p-hydroxybenzoate E218, Sodium methyl p-hydroxybenzoate E219.

Source: http://www.efsa.europa.eu/EFSA/Scientific_Opinion/opinion_afc16_ej83_parabens_v2_en1,0.pdf

In April 2009, the maximum limits of the following food color additive E1520, E1518, and E1505 were changed:

E numbers	E Name	Maximum Levels
E1505	Triethyl citrate	3gr/kg For beverages: E1520 maximum level is 1gr/liter, and maximum level for E1505 is 1gr/liter.
E1518	Glyceryl triacetate (triacetin)	
E1520	Propylene glycol	

Section V. Pesticides and Other Contaminants:

The Plant Protection and Inspection Services (P.P.I.S.) publishes the "Israeli Directory of Pesticides" which lists pesticides registered in Israel under the Plant Protection Law of 1956, and the Regulation concerning the sale of pesticides, 1994.

The Pesticide Data Bank of the PPIS contains all the information regarding correct and safe usage of the pesticides permissible for sale in Israel. The database is updated 2-3 times per year.

PPIS Pesticide Site: <http://www.hadbaraeng.moag.gov.il/hadbara/english/>

The following information can be obtained through the data bank:

- Generic name of the active ingredient and its concentration
- Formulation
- Rats LD50
- Toxicity for fish, bees and birds
- Application specifications for the control of pests in various crops, including doses, volumes and harvest intervals
- Scientific names of the pests
- Maximum residue levels in food (MRL)
- Permissible combinations of pesticides for each crop

This list is based whenever appropriate on the Codex Alimentarius limits. The system used for the pesticide compounds is according to the IUPAC nomenclature.

During the last 10 years, the following pesticides have been totally forbidden for use in Israel: Ethylmercuric chloride, Methoxyethylmercuric Chloride, Dinitro-ortho-cresol (DNOC), Sodium arsenite, Pentachlorophenol, 2,4,5- trichloroacetic acid (2,4,5-T), Monocrothophos, Ethyl parathion, Chlorphenapyr.

Regulations Concerning Plant Protection

The relatively new Plant Protection Regulations (Plant Import), approved by the Knesset Economics and Finance Committees, were published March 25, 2009. These regulations are in effect since

June 23, 2009.

The unofficial translation into English of the new regulations can be found on the web site of the Israeli Plant Protection and Inspection Services (PPIS): <http://www.moag.gov.il/NR/rdonlyres/EA507B2D-E18F-44A4-B71D-A249C73121B1/0/PlantImportRegulations2009UnofficialTranslation.pdf>

The import of plants into Israel is anchored in the Plant Protection Law – Plant Protection Regulations (Plant Import), which regulate the variety of plant material imported, pests and regulated articles: fresh produce (fruit, vegetables, cut flowers, etc.), propagation material, potted plants, growth media, vegetal feed for animals, edible kernels, etc.

Following are the highlights of the modification:

A. License Exemption

The new import regulations introduce a substantive change in the licensing system, manifested by the exemption of a long list of plants and plant products from the requirement for an import permit.

All imported products have been categorized into three groups:

Third Schedule – Goods listed in this schedule are exempt from an import permit and a phytosanitary certificate, but must be accompanied by a Certificate of Origin. Their release is conditional on a visual inspection at the port of entry and on being pest-free.

Fourth Schedule – Goods listed in this schedule are exempt from an import permit, but must be accompanied by a phytosanitary certificate from the country of origin, complying with all the import requirements specified in the body of the schedule. Their release is conditional on the approval of all the accompanying documents, on a visual inspection at the port of entry and on compliance with all the import terms.

Licensed import – As to goods not appearing in the aforementioned schedules, an import permit application must be submitted in respect thereof. Following a pest risk assessment (PRA), it will be decided whether to approve the application and under what restrictions. Such goods must be accompanied by an import permit, phytosanitary certificate and visual inspection at the port of entry as a condition for release from the port of entry.

B. Phytosanitary Certificate Exemption

Another change introduced into the new import regulations is the addition of a new schedule (Third Schedule), giving a list of products exempt from the requirement of being accompanied by a phytosanitary certificate.

C. Transparency

In the new Plant Import Regulations there is full transparency as regards the phytosanitary means established for preventing the entry of pests with imported plants and plant products, so as to protect Israel's flora from the dangers inherent in such import. Such means have been established according to the PRA-determined risk level. This transparency is manifested in several ways:

First Schedule – List of treatments approved as quarantine treatments.

Second Schedule – List of quarantine pests of the State of Israel. This list includes all pests not

existing in Israel, whose arrival with imported plant material is liable to endanger domestic agriculture and natural vegetation; therefore, their presence in an imported consignment is likely to prevent the entry of this consignment into Israel.

Third and Fourth Schedules – List of goods allowed for import into the State of Israel and enumeration of all the specific requirements (if any) for each product.

Seventh Schedule – List of goods prohibited for import.

D. Fees

In the new regulations there has been a re-pricing of inspection costs (Eighth Schedule – Fees). In addition, a fee will be charged for submitting a license application and for requesting a license copy.

The new regulations will significantly facilitate the import process and allow for the import of a variety of products, including also some not imported in the past and from new import sources, subject, of course, to a risk assessment. Likewise, the change will promote openness, transparency and conformance with the requirements of international agreements.

Nevertheless, the quarantine inspectors of the PPIS are charged with the task of ascertaining that the public's desire for variegated import from a variety of sources as well as the need to fulfill the State of Israel's commitment to international trade agreements does not lead to increased exposure to the potential dangers posed by such openness to domestic agriculture and natural vegetation.

Request for permission to import biotic material (Invertebrates, Soil, Fungi, Bacteria and Viruses)

- For every source and product a new application form should be filled
- All details should be filled in English
- After detailed completion of the form it should be submitted to the Import Division.

Description of the material_____

How the material will be imported (Host, stage of growth, treatment before shipment, quantity etc.) _____

Destination of the imported material (laboratory, plant nursery, field)

Is the organism transgenic? YES / NO

Country of origin_____

Name of organization or researcher sending the material_____

Has the material been imported before? YES / NO

Number of shipments requested_____

Mode of shipment to Israel (sea / air, direct delivery, parcel post)

Where to be grown in Israel?_____

Name of person or organization submitting request_____

Address _____

e-mail address_____

Date_____ Telephone & Fax_____

Signature_____

Treatments as Requested by the Plant Import Regulations

In August 2010, the PPIS updated its treatment requirements for plants and plant products:

<http://www.ppiseng.moag.gov.il/NR/rdonlyres/90BED4A9-EB14-41BD-99DD-10EF0C3C1B57/0/TreatmentRegulationsPPISImport2009.pdf>

Organic Pesticides

The PPIS are in charge of the approval and registration of preparations suitable for organic agriculture. Suitability is checked by an advisory committee to the General Director of the PPIS in relation to the Israeli standard of fresh and processed organic produce from plant origin, and the EU Council Regulation (EEC) No. 2092/91.

All inputs for organic agriculture (nutrients, plant protection products, and supplements for the organic food industry) have to be checked for compliance with the standard's requirements.

To enter a substance for a review in the advisory committee for organic agriculture, the following documents must be submitted:

1. Identification of the substance and its ingredients.
2. Production method.
3. Products containing an animal ingredient must have a preliminary approval of the Veterinary Services of the Ministry of Agriculture.

Registration will be carried out according to the procedure described in "Registration and Licensing of Pesticides"

The following products have been approved for use in organic farming in Israel:

<http://www.ppis.moag.gov.il/NR/rdonlyres/6A981AA1-A6F4-4520-8D77-10E3728E9CE0/0/OrganicPesticidePublication.doc>

The Israeli office responsible for SPS notification to the WTO is the Plant Protection and Inspection Services (PPIS), Ministry of Agriculture and Rural Development.

Contact: Ms. Yael Armitage, Plant Protection and Inspection Services (PPIS), Ministry of Agriculture and Rural Development, PO Box 78, Bet Degan 50250, Israel.

Fax: +(972) 3 968 1507 Email: andiyael@moag.gov.il

Food Safety – Heavy Metals in Foodstuffs

The Israeli Ministry of Health has increased monitoring on imported food products in recent months. In order to ensure that importers and exporters are aware of the latest Israeli regulations affecting imports of foodstuff, FAS Tel Aviv is sharing in this report the Israeli Ministry of Health's National Food Control Service's 2009 updated regulation setting the limits for various heavy metals

in foodstuff. Exporters and importers should check that the level in the exported food does not exceed the level which is permitted by this regulation.

Food Laws: Limits for various heavy metals in foodstuff (updated table)

	ppm				
	Lead	Cadmium	Mercury	Arsenic (Non-Organic)	Arsenic**
Milk	0.02	0.005	0.01	0.012	1.0
Milk products	0.2	0.05	0.1	0.12	1.0
Oils and fats and fat emulsions (oil-in-water type)	0.1	0.03	0.02	0.1	1.0
Fruits and vegetables (excluding the items that are mentioned below)	0.1	0.05	0.03	0.06	1.0
Cabbages	0.3	0.05	0.03	0.06	1.0
Leaf vegetables, celery, mushrooms, edible plants, and herbs	0.3	0.2	0.03	0.06	1.0
Dried leaf vegetables, celery, mushrooms, edible plants, and herbs	1.5	1.0	0.15	0.3	5.0
Root vegetables, stem, bulb	0.1	0.1	0.03	0.06	1.0
Pulses (dried) (excluding the items that are mentioned below)	0.2	0.1	0.03	0.12	1.0
Peanuts and soybeans	0.2	0.2	0.03	0.12	1.0
Small berries	0.2	0.05	0.03	0.06	1.0
Fresh seaweed/alga	1.0	1.0	0.5	1.0	1.0
Dried seaweed/alga	5.0	5.0	2.5	1.0	5.0

Cocoa powder	1.0	0.3	0.2	1.0	1.0
Cereal & Its products (excluding the items that are mentioned below)	0.2	0.1	0.03	1.0	1.0
Wheat	0.2	0.2	0.03	1.0	1.0
Rice	0.2	0.4	0.03	1.0	1.0
Oily seeds	2.0	0.5	0.4	1.0	1.0
Meat & Its products, including poultry and hunting (excluding the items that are mentioned below)	0.1	0.05	0.2	0.02	1.0
Beef, sheep, goats and chicken offals (excluding the items that mentioned below)	0.5	0.5	0.2	0.2	1.0
Chicken liver	0.5	0.5	0.2	0.5	1.0
Turkey liver	0.5	1.0	0.2	0.5	1.0
Beef, goat and sheep kidneys	0.5	1.0	0.2	0.2	1.0
Fish & Its products (excluding the items that are mentioned below)	0.3	0.05	0.5*	1.0	1.0
Tuna, anchovy, sardine, swordfish, shark and other carnivorous fish	0.4	0.3	1.0*	1.0	1.0
Sea food	1.0	2.0	0.5*	1.0	1.0
Eggs and egg powder	0.1	0.01	0.03	1.0	1.0
Sugar	0.5	0.14	0.1	0.5	1.0
Salt	2.0	0.5	0.1	0.5	1.0
Infant/baby formulas (ready to eat)	0.02	0.0056	0.004	0.012	1.0
Infant /baby formulas (in powder)	0.08	0.02	0.015	0.5	1.0
Infant/baby porridge (ready to eat)	0.04	0.012	0.008	0.024	1.0
Infant/baby porridge (in powder)	0.08	0.02	0.015	0.5	1.0
Dietary supplement (excluding the items that are mentioned below)	3.0	1.0	0.1	1.0	2.0
Dietary supplement made mainly from dried seaweed & Its products	3.0	3.0	0.1	1.0	5.0
Beverages (excluding dairy products and the items that are mentioned below)	0.02	0.01	0.01	0.1	1.0
Bottled water and mineral water	0.01	0.003	0.001	0.006	0.01
Fruit and vegetable juices	0.05	0.01	0.01	0.2	1.0
Nectars	0.05	0.01	0.01	0.2	1.0
Raw tea	5.0	0.1	0.05	0.1	1.0
Ready to drink tea	0.5	0.01	0.005	0.1	1.0
Alcoholic beverages (no more than 2% alcohol)	0.2	0.03	0.01	0.1	1.0

Source: Israeli Ministry of Health

* Percentage of methylmercury

** If the total arsenic (organic arsenic and non-organic arsenic) exceeds the value listed in the table, please check the maximum concentration of the non-organic arsenic.

Analysis method is according to the latest edition of "Official Methods of Analysis of the Association of Official Analytical Chemists International".

New Approved Polycyclic Aromatic Hydrocarbons (PAHs) levels in Food

Food Item	Permitted level (Microgram to Kg $\mu\text{g/Kg}$)	
	Benzo(a)pyrene	Sum of Benzo(a)pyrene, Benz(a)anthracene, Benzo(b)fluranthene, Chrysene
Smoked Meat & Its products	5.0	30
Smoked fish & Its products	5.0	30
Oysters	6.0	35
Infant/baby formulas	1.0	1.0
Food products for people with metabolic disorders	1.0	1.0
	10	1.0
Oils and fats (excl cocoa butter and coconut oil)	5.0 on oil basis	35 on oil basis
Cocoa beans & Its products	2.0	20

Source: Israeli Ministry of Health

New Ingredients that approved/not Approved by the Israeli Ministry of Health for use in Dietary Supplements

Ingredient name	CAS number	Status of request
Agmatine sulphate	2842-0-0	Denied
Alpha lipoic acid 600 mg/day	1200-22-2	Approved
Arabinogalactan 4500 mg/day	9036-66-2	Approved

Artemisia herba alba		Still in discussion
Astaxanthin 5 mg/day	472-61-7	Approved
Betaine 1000 mg/day	107-43-7	Approved
Boron Boric Acid 2 mg/day	7440-42-8; 10043-35-3	Approved
Bupleurum chinensis root		Approved
Calcium phytate	3615-82-5	Still in discussion
Charcoal activated	7440-44-0	Approved
Chlorophyll and chlorophyllin copper complex 100 mg/day	11006-34-1	Approved
Crataegus oxycantha		Still in discussion
Cuscuta chinensis seeds		Approved
EGCG Epigallocatechin gallate 60 mg/day	989-51-5	Approved
Genisteine Pure added to dietary supplements	446-72-0	Denied
Glucan beta 1/3,1/6 - d - glucan 1200 mg/day	912-72-0	Approved
Guar Gum Glucomannan Natural Fiber		Needs to add a remark: must drink a lot of water when consuming the product
Gynostemma pentaphyllum		Denied
Hesperidin 50mg/day	520-26-3	Approved
Hoodia gordonii P57		Still in discussion
Hydroxycitric acid 2800 mg/day	6205-14-7	Approved
Ilex pubescens radix		Still in discussion
Indole-3-carbinol	700-06-1	Denied
Inulin	9005-80-5	Approved
Lactofemin	151186-19-5	Approved
L-alpha-Glycerolphosphorylcholine hydrate (GPC) 600 mg/day	28319-77-9	Approved
Leonurus heterophyllum above ground parts		Approved
Loranthus chinensis		Approved
Lutein / Zeaxanthin 20 mg/day	127-40-2; 144-68-3	Approved
Morinda cintrifolia Noni juice		No more than 50 ml per day
MSM - Methyl sulfonyl methane	67-71-0	Approved
Myrica rubra fruit juice		Approved
Piperine 5mg/day	94-62-2	Approved
Policosanol 40 mg/day	557-61-9	Approved
Polygala sibirica radix		Still in discussion
Quercetin 250 mg/day	117-39-5	Approved
Resveratrol 10 mg/day	501-36-0	Approved
Rutin 10 mg/day	153-18-4	Approved
Silicone dioxide 1500 mg/day	7631-86-9	Approved
Soy isoflavones 50 mg/day		Approved
Stannum Tin		Denied
Succinic acid 400 mg/day	110-15-6	Approved
Teucrium chamaedrys		Denied
Vanadium	7440-62-2	Denied

Source: Israeli Ministry of Health

Section VI. Other Regulations and Requirements:

1. Kashrut

Any food marked with the word "kosher" shall also be marked with the name and location of the organization certifying the kashrut or the registered mark in Israel of the organization certifying the kashrut.

According to the nature of the matter and on the authority of the person certifying the Kashrut, it is recommended that, as applicable, the following words be added to product labels: "kosher", "meat" "dairy" or Passover" "donations and tithes have been set aside" "free from suspicion of 'orla' or third year fruit", "not from the Sabbatical year", etc.

Meat products, including poultry meat, which are not "kosher", non-kosher fish products and products made from non-kosher fish shall be marked with the words "non-kosher". It is illegal to import non-kosher meat, including poultry, to Israel.

The size of the letters in the word "kosher" shall not be smaller than the minimum size of letters of the name of the product as stipulated in Table 1 above. The size of the letters denoting the name and location of the Kosher-certified organization giving the certification shall not be smaller than the minimum size of the letters of the name of the manufacturer as stipulated in table 1. Similar products, produced by one manufacturer, some of which contain the kashrut certification as noted in paragraphs 12.1 and 12.2 of the Regulation and some of which do not carry this marking, shall have conspicuously different labels. This requirement does not apply to those products, which are marked "Kosher for Passover".

As Israeli law stipulates that the council of the Chief Rabbinate of Israel is the sole authority responsible for determining whether a product is kosher, exporters of kosher products should ensure through their importing agents, that their kosher certification is accepted by Israel's Chief Rabbinate.

Section VII. Other Specific Standards:

It is the declared policy of the Government of Israel to adopt international standards wherever possible, and to implement mandatory standards related only to safety, health, and the environment. In practice, however, many products are still subject to mandatory standards some of which were designed to favor domestic producers over importers. As in the case of plywood, these local standards often specify in terms of design rather than performance.

The Standards Institution of Israel (SII) is the agency responsible for the development of most product standards, compliance testing, and certification of products and industry quality assurance systems. For further information, interested firms should contact: The Standards Institution of Israel, 42 Levanon Street, Tel Aviv 69977; Tel: 972-3-6465154; Fax: 972-3-6419683. Email: General Information: vered@sii.org.il. Web site: <http://www.sii.org.il>

Israel has not officially adopted ISO-9000 standards, although there is a growing preference for ISO-9000 standards among Israeli importers. This is especially important in the case of ingredients and raw materials destined for the production of export products.

In the past, most imported food products were subject to specified size (weight or volume) requirements which often excluded standard non-metric sizes used by United States companies. Late in 1998 the imposed metric weight and measure standards became voluntary, i.e. served as

guidelines to manufacturers but ceased to be obligatory. It remains obligatory to denote on the package the contents in metric terms. Packages of a size which does not conform to the official standard must bear an indication of the unit cost of the product.

The Government of Israel requires that food and health products be registered with the Ministry of Health before they can be sold in the country. FDA approval for food and health care products is not mandatory, but Israeli importers prefer it as it accelerates the product registration process and import license approval. Product registration normally takes from 4-6 weeks if all documentation is in order.

Lists of Approved Plants, Seaweed and Mushrooms that can be used in food products and dietary supplements

A) As of July 2013, the following plants have been approved for use in food and/or food additives by the GOI.

<http://www.health.gov.il/UnitsOffice/HD/PH/FCS/Documents/34950411.xlsx>

B) The following mushrooms have been approved for use in food and food additives:

<http://www.health.gov.il/UnitsOffice/HD/PH/FCS/Documents/Mushroom.xls> (only the ones that are listed as "Food" and/or "Edible").

C) The following seaweeds have been approved for use in food and food additives:

<http://www.health.gov.il/UnitsOffice/HD/PH/FCS/Documents/Seaweed.xls>

Crops Produced Through Biotechnology and Related Food Products

Israel does not permit commercial production of genetically engineered (GE) biotech crops, nor seeds. The Ministry of Agriculture and Rural Development (MARD) is currently reviewing this issue given that its Plant Protection and Inspection Services (PPIS) back commercial production of biotech crops in Israel.

Israel lacks regulations governing the importation of commodities and food products with biotech content, as well as norms regulating their use. The country's food and livestock industries routinely utilize GE raw materials (i.e., corn and soybeans) in manufacturing and processing of food and feed.

Currently, there are no labeling requirements for imported food products containing a biotech component. However, FAS Tel Aviv sources reveal that the Ministry of Health (MOH) will likely introduce biotech labeling requirements for the Israeli market in early 2014. It is anticipated that products containing biotech components in excess of 0.9 percent will be required to declare the biotech content on the label. Feed products with a biotech content will be exempt from this labeling, as will soybeans and all other kinds of edible oils derived from biotech crops such as corn.

The Ministry of Health's Food Control Services (FCS) is poised to publish regulations on "novel foods" derived from biotechnology. FCS is in the process of compiling a list of biotech agricultural components and crops (e.g., corn, soybeans, and rice) that are imported for use by the local food manufacturing industry.

Biotech products included on the FCS list will not require approval as novel foods. For products not on the FCS list, but containing a biotech component, the MOH will require that these go through the risk assessment process prior to import. With the FCS updating its list of biotech products, FAS Tel Aviv strongly recommends that U.S. exporters of biotech seeds, U.S. crop associations,

and other entities contact Post prior to export for additional guidance. Israeli regulations governing the import and experimental use of genetically engineered plant material are detailed in the hyperlinked annexes immediately below:

Application for permit to experiment with transgenic plants, GMOs and their importation

Annex 2: Seed Regulations (Genetically Modified Plants and Organisms) - 2005

Law for Inspection of Plant Production and Marketing, 2011

In 2011, the Israeli Plant and Protection Services approved the [law for inspection of plant production and marketing](#) (click on the link). The purpose of this law is to guarantee the production and marketing of fresh agricultural vegetable produce which is for human consumption. The goal is to ensure compliance with quality and safety standards, establishing regulations for production and the regularization of a supervision and inspection network at all stages of production and marketing, all for the benefit of the consumers and the producers.

Section VIII. Copyright and/or Trademark Laws:

Application

Any proprietor of a trademark used, or proposed to be used in Israel, may apply for registration of the mark. Collective marks and certification marks are also entitled to registration. Application may be made by the owner of the mark or by the owner's agent. The agent must work in Israel and must present written authorization by the owner.

All applicants must present a local address for correspondence and contact, so that the Government of Israel generally advises foreign trademark owners to engage a local attorney to file their applications. The fee for a trademark application changes from time to time. At present it is approximately \$175. The term of protection for a trademark is seven years. This may be renewed indefinitely for periods of 14 years on payment of fees.

Case law in Israel gives priority of registration to the first local user of the trademark. Every application for trademark registration must specify goods falling in one class only, according to the International Classification of Goods and Services (ICGS). Under the terms of the Paris Convention, one who has made an application to register a trade or service mark in another signatory country has a right to claim priority for registration of the same mark in Israel for the same use. An application for registration of the trademark claiming such priority must be made within six months from the date of the first application in a Convention country. A draft unfair competition law has been submitted for consideration. It contains a substantial section on trade secrets which aims to clarify ambiguities governing trade secrets as well as addressing appropriate remedies for their breach.

Enforcement

Injunction relief, damages and forfeiture or destruction of competing products, are all available remedies under Israeli civil law. Criminal sanctions include imprisonment for up to a year and a fine of the local currency equivalent of close to \$5,000.

The Israel Patent and Trade Mark Office can supply information to interested parties on patents, registered designs and trademarks. Contact: Israel Patent and Trade Mark Office, P.O.Box 354,

91002, Jerusalem, Israel.

Need for a Local Attorney

U. S. companies should seek professional legal and/or accountancy advice whenever engaged in complicated contractual arrangements in Israel. Companies, who wish to establish an office, invest, or apply for Intellectual Property Rights (IPR) registration in Israel, should seek professional legal advice. Companies may also wish to seek legal assistance when encountering trade or payment problems. A list of local law firms is available from the Consular Section of the United States Embassy, Tel Aviv.

Section IX. Import Procedures:

SPS and Regulatory Systems: Four agencies are involved in Israel's food/livestock/plants safety supervision, including the National Food Control Service (FCS), which is part of the Ministry of Health, the Standards Institution of Israel, the Israel Veterinary and Animal Health Services (IVAHS) and the Plant Protection and Inspection Services (PPIS) which are a part of the Ministry of Agriculture. The FCS is in charge of imported food licensing and is notorious for its difficult requirements on high-value food products. Depending on the product, both the Ministry of Trade and MOAG have responsibility for managing quota allocations under the FTA.

FCS summary

- Food Control Services was established in 1968
- Control of all aspects of food in Israel. Responsibility:
After fruit picking, slaughterhouse, reception of milk in dairy, fishery and imported food until consumption by customers

FCS goals and objectives

- Public Health Protection
- Food Safety and Quality
- Priority in control according to Risk Management
- Encouragement of food processing according to HACCP Hazard Analysis Critical Control Points

FCS Head Office

- Food Safety Policy establishment
 - Regulations
 - Standards
 - Procedures
- Centralization of reports
- Interpretation of the Data as policy management tool

Legislation

- Public Health Ordinance (Food)
- Control and Commodities Services Law
- Business License Law
- Standards law

- Consumer Protection Order
- Free Import Order

Licensing by FCS

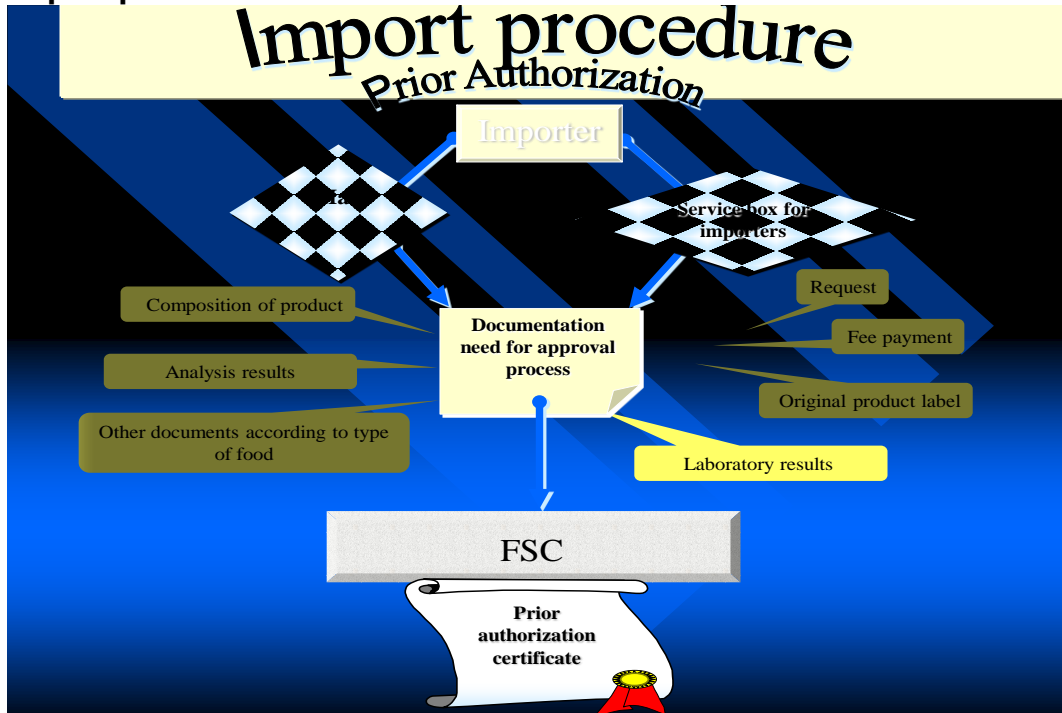
- All food products imported to Israel have to abide by all the official standards and regulations of the country:

The Public Health Regulations

Official Standards

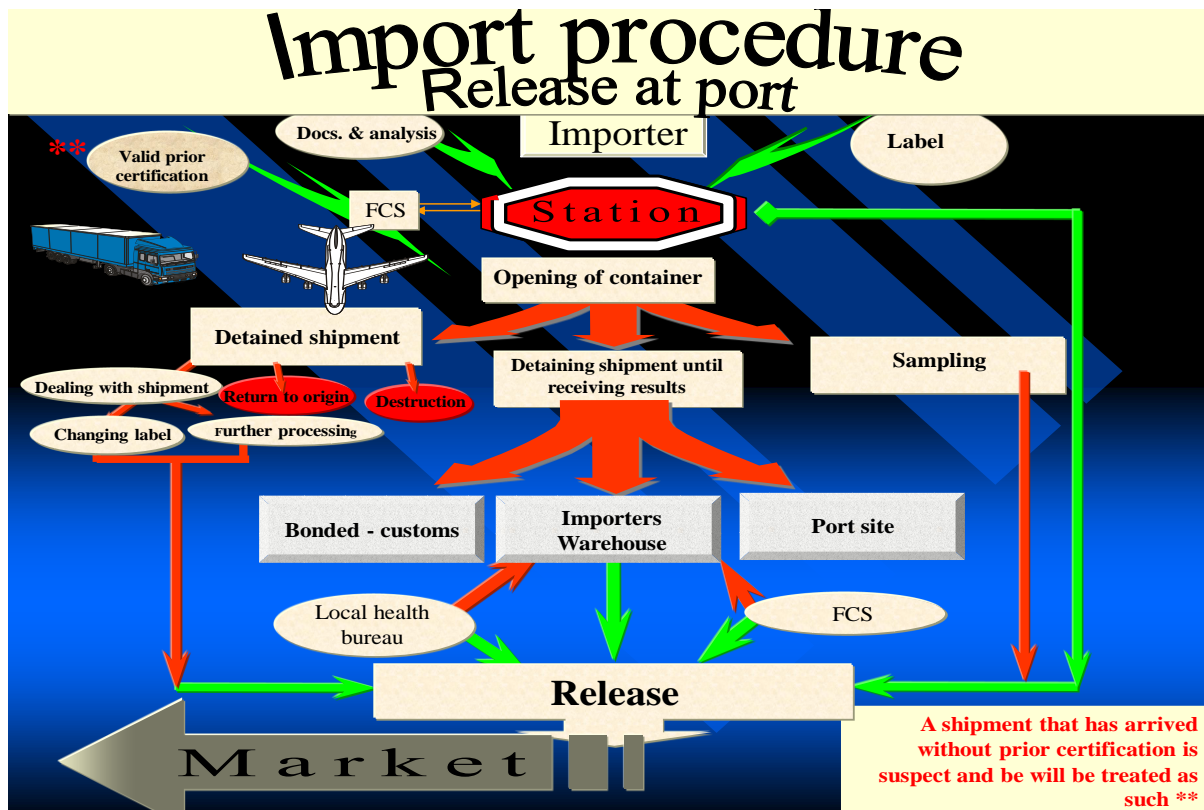
Relevant Directives of the FCS per food product

Import procedure- Prior Authorization



Source: FCS

Import Procedure – Release at Port of Entry



Source: FCS

** Imported food products are divided into two groups – “sensitive” and “non-sensitive” products (see table 1).

The procedures for the two groups are as follows:

Food Imports Procedure – Early Registration and Release from the Port

1. General

- 1.1 The early registration procedure is intended to shorten the food import process and to create a data base for all food imported into the State of Israel and the Palestinian Authority. The procedure does not exempt the importer from meeting all legislative demands.

2. Procedure's Goal

- 2.1. Increasing food quality and safety.
- 2.2. Shortening and simplifying the imported food licensing process.
- 2.3. Creating a database of the foods imported into Israel for various purposes, mainly for an efficient risk management.
- 2.4. Improving the professional, efficient and transparent service given to the importers.

3. Activity Principals

- 3.1. Emphasizes responsibility of the importer in ensuring the safety and quality of the food being imported, while FCS focuses on the importer's reliability and the reliability of the food source.
- 3.2. Preliminary condition for the release of regular food from quarantine depends on the importer's registration and a food registration in advance at the import section in the Food Control Service (FCS).
- 3.3. The registration at the import section of the FCS will be done by the importer for all regular imported food.
- 3.4. It is the importer's responsibility to keep documents, including lab tests results and detailed evidence of the quality and safety of the food imported. The documents should be available upon the inspector's request. The importer is obliged also to keep the ingredients list, food additives list and the Hebrew label (and the original label, if possible).
- 3.5. The importer is responsible for meeting all food regulations for imported food, including shelf life provisions.
- 3.6. At least 5% of all imported foods will be sampled randomly, and the importer will be asked to present all the documents (or a part of them) to the inspectors upon demand. At least one product of a group that is released will be randomly checked, physically or by lab testing. Additional tests will be executed while product is in the marketing channels. Any deficiency that is observed at any stage will cause the importer's status to change to "unreliable importer" and products may also be recalled.
- 3.7. Hebrew labels will be in accordance to the "Early Registration of imported food" certificate requirements.

6. Definitions

- 6.1. "Registered Importer Certificate" – This document is a necessary certificate that is demanded from each importer who is interested in importing food into the country. It can be used only by the registered importer. The document is submitted by the FCS and includes all importer's details, as well as the details of the warehouse in which the imported food is stored.
- 6.2. "Unreliable Importer" – The status of an importer who failed to meet the standards for food quality and food safety. This temporary status is determined by the FCS Manager, or by someone accredited by the Manager. During the period the company is identified as an "unreliable importer", all its imported products will be tested. The status will come to an end at the end of the defined period or will be extended according to the tests results (1st breach – 1 year and 10 shipments; 2nd breach – two years and at least 10 shipments).
- 6.3. "Certificate of Early Food Import Registration" – A document, submitted by the FCS, granted to a certain importer for a certain food product, valid until the defined date indicated on the certificate.
- 6.6. "Labeling" – Relevant data on the food, according to the "Public Health Regulations" as detailed in Israeli Standard 1145 – "Labeling of Pre Packed Food".
- 6.7. "Code Interpretation" – Explanation of the information given by code, regarding the production or the manufacture, including production date, batch or shift. The code interpretation will be submitted by the manufacturer.
- 6.9. "Physical Check" – External and internal check of the shipment's or container's situation. Check of the package, labeling, and sampling for the laboratory analysis.
- 6.11. "Sensitive Food" – Food included in the Sensitive Foods List in Annex G.
- 6.12. "Regular (Non sensitive) Food" – Any other food, which is not included in the list of the "Sensitive Foods".
- 6.13. "Registered Importer" – An importer who holds a valid "Importer Certificate", which was submitted by the Import Section in the FCS.
- 6.15. "Food Product Registration Application" – A series of documents, including an application form (Annex C), which are submitted only by a Registered Importer to the Import Section at the

FCS.

6.19. "Quarantine Station/ Border Cross – An extension of the FCS at the ports and on the ground, airports, and marine points of entry.

8. The System – Food Import Registration at the Import Section

8.4. The following documents should be attached to an application for registering imported food :

8.4.1. A completed food import application form (Annex C),

8.4.2. Fee payment receipt

8.4.3. A document from the manufacturer, carrying his logo, directed to the importer and which includes the following information:

8.4.3.1. Full manufacturer's name and address,

8.4.3.2. Definition and description of the product, including commercial name and catalog number, if existing. For food supplements used as raw materials the following information should be added: E number or chemical name, CAS number and a notification that they are FOOD GRADE. For dried plants and their blends, which are used for brewing the botanical name of the plant should be detailed.

8.4.3.3. Interpretation of the code for which the product is marked (if marked by code)

8.4.3.4. For canned food only: PH level of the product.

8.4.3.5. Full name and detailed address of the exporter.

8.4.3.6. If the product is not sold in the manufacturing country, a document is needed that confirms that the product is manufactured for Israel and it meets the standard in the manufacturing country.

8.4.4. One of the following documents, submitted by an accredited authority:

- Confirmation submitted by an accredited authority that the manufacturing plant is under its inspection.

- Manufacturer's Permit.
- ISO 9000 or ISO 22000 certificates
- Free Sale Certificate
- Health Certificate
- Phytosanitary Certificate – only for fresh fruits and vegetables or other agricultural produce that was not processed, like wheat, coffee kernels, soybeans, rice.

Annex C (copied and translated from the original document)

Food Import Permit Application/Early Registration of Imported Food

A separate form should be completed for each product

Name of Importer _____ Importer's Registration No. _____
Application Type: Sensitive Food _____ Regular Food _____
Requested Permit Validity: 1 year _____ 2 years _____ 3 years _____ 4 years _____

Product Characteristics:

Product Name in Hebrew: _____
Product Name in Origin Language: _____
Commercial Name in English (if exists): _____
Catalog No./Botanical Name/E No. /CAS No./Chemical Name: _____
Package Type: _____ Package content/weight: _____
Product Destination: Raw Material _____ Retail _____ Wholesale _____ HRI _____

Manufacturer and Exporter Details in English:

Manufacturer's Name: _____ Manufacturing Country: _____
Exporter's Name: _____ Importer's Country: _____
Fee Payment Details:

Receipt No. _____ Payment: NIS _____

Declaration

I hereby declare that all the information detailed above is comprehensive and true

Importer's stamp and signature: _____ Date: _____

Instructions for the Permit Application Submission

A. General

1. The permit application should be submitted prior to the importation of the food.
2. The form should be clearly completed in writing or printing, including stamp and signature.
3. The submitted documents will be in English or Hebrew. A notary translation into Hebrew or English should be added if the documents are in another language.
4. All documents should be stamped and signed by the document editor (editor's name and position), the date on the document should not be more than 12 months from the date of submitting the document or other attached documents.
5. Application for an early registration of food import is conditioned in a fee payment. The original receipt should be added to the application, in addition to the importer's details and his address.
6. If the application is submitted by an importer's representative, the applicant should introduce a power of attorney.
7. An unstamped envelope with an address of the applicator should be attached to the application, for returned mail.

B. For Regular Food Products the Following Documents Should be Submitted:

A document from the manufacturer to the importer, including the following:

- Full name and address of the manufacturer,
- Definition of the product, its description, including trade name and catalog number, if exists.

- For food supplements, used as raw materials, the E number should be indicated, or the chemical name and CAS number of the food supplement and a notification that they are "FOOD GRADE".
- Dried plants and their blends should be named by their botanical name.
- Decoding the code on the pack, if one exists.
- For canned food products – the pH level of the product,
- The full name and address of the trader (if this applies).
- If the product is not sold in the manufacturing country – a document is needed from the producer that the product is produced especially for Israel and meets the food regulations in the country of origin.

The following documents should be submitted by authorized authority:

- An approval from an authorized entity that the producer is under its inspection
- Manufacturing license,
- ISO 9001 or ISO22000 certificate,
- Free Sale certificate
- Health certificate,
- Phytosanitary certificate – for fresh fruits or vegetables or other agricultural produce like: wheat, coffee kernels, soybeans, rice and lentil,

Note: applications for regular food that will be sampled will be checked by the food engineer, as a sensitive product. For that purpose the application will be returned to the importer for documents completion.

For Sensitive Products the following documents should be submitted in duplicate:

- Product's composition (from the manufacturer)
- Chemical and microbial tests, signed by the manufacturer or by the tester,
- Original package of the product as sold in the manufacturing country. For a product that is specially produced for Israel or the Palestinian Authority (PA), a declaration by the manufacturer should be added that the product is produced for Israel/PA and the labeling of the product should meet the Israeli labeling regulations (SI 1145).
- An approval from an authorized entity or any other document, according to the product (one of the documents detailed above in sub section 2.).
- For low acidity products (lower or equal to Ph 4.5), a document that describes the production process should be added, separate for each size of cans (form No. 4).
- Decoding of codes, if applicable.

- The documents will be originals and official by the submitting entity (manufacturer, supplier, laboratory, authorized entity).
- Any other document requested by the Food Control Service (FCS).

"Sensitive" Food Products (updated on April 6th, 2012 but subject to future modification)

1. Milk products, and milk products substitutes, including canned products
2. Meat and poultry products, and their substitutes, including canned products
3. Fish products and their substitutes, sea food, including canned products.
4 Food supplements: vitamins, minerals and herbs
5. Baby food, including infant formula, follow-up formula, baby porridge, puree baby food, biscuits baby food, fruit juice baby food,
6. Eggs products, including confectionery products that contain eggs
7. Canned food (pH >= 4.5)
8. Gelatin products, including products that contain gelatin
9. Honey products according to the Israeli Honey Standards (SI 373)
10. Other food products that have to be storage in low temperature
11. Mineral water and other bottled water
12. Mushroom products, which mushroom is a main ingredient.
13. Food products for people with metabolic disorders (for people with PKU; Gluten-free food products; Lactose-free food products; Low calorie food products; Free of sugar food products)
14. Beverages that are based on mineral water
15. Food products for athletes
16. Mayonnaise and spreads that contain eggs
17. Fresh fruit and vegetables
18. Vitamins, minerals and amino acids, which is consumed by the food industry
19. Color additives for the retail market
20. Food products containing caffeine above 150 ppm (excluding coffee and tea)
21. Other kind of foods that the food and nutrition services decided that it's a "sensitive" food product

Source: Israeli Ministry of Health

United States Certificates of Origin for Exporting to Israel

In order to benefit from the provisions of the FTAA, a special "United States Certificate of Origin for Exporting to Israel" (CO) must be presented to Israeli Customs. The certificate does not need to be notarized or stamped by a Chamber of Commerce if the exporter is also the manufacturer. Instead, the exporter should make the following declaration in box 11 of the certificate:

"The undersigned hereby declares that he is the producer of the goods covered by this certificate and that they comply with the origin requirements specified for those goods in the United States - Israel Free Trade Area Agreement for goods exported to Israel."

The actual forms are printed by a number of commercial printing houses in the United States For further information on how to obtain these forms, U. S. exporters should contact the United States Department of Commerce Israel Desk Officer in Washington DC.

B) Import of Wine and Alcoholic Beverages

On July 30th, 2013, the Knesset Economic Affairs Committee approved a regulation for the marketing and advertising of alcoholic drinks, which specify a required warning label.

The regulations require that the following shall appear on containers of wine and spirits having an alcohol content in excess of 15.5%- "Warning: Excessive consumption of alcohol is life threatening and is detrimental to health!". The following shall appear on containers of alcoholic drinks with an alcohol content of up to 15.5%: "Warning: Contains alcohol- it is recommended to refrain from excessive consumption".

The Committee also approved the clauses regarding the advertising of alcohol. The Regulations require written advertisements to carry a warning in a color that is prominent and that contrasts with the background, at least 5% of the advertisement area in size. In a spoken advertisement, the warning text appropriate to the type of beverage must be heard, at a sound intensity no lower than that of the advertisement, clearly read out. In an advertisement made by electronic means, the warning may be included either in writing or verbally, for a time interval of at least 5 seconds, during the broadcast of the advertisement. The Regulations regulate the way in which the warnings must be included in the various types of advertisements and will come into force approximately 90 days after they are published in the government gazette.

C) Import Requirement for Dairy Products

All milk products and their substitutes are within the non-regular products group (see annex 4). See annex 17 for import milk requirement. For the Annexes, please refer to the following link: <http://www.fas.usda.gov/gainfiles/200807/146295318.pdf>

All Israeli import regulations can be purchased through the U.S. Dairy Export Council
2101 Wilson Blvd., Suite 400 Arlington, VA 22201 ; Tel: 703-528-3049 ;
<http://www.usdec.org/home.cfm?navItemNumber=82205>

D) Baby Food Formula

In December 2009, the Israeli Ministry of Health published new directives for the handling of baby foods (FCB) and food directed for complete nutrition. These directives suspend former directive/requirements.

Hereunder are the new directives:

- A. Imports
 1. Each imported batch should be sampled for all required tests.
 2. After sampling, the shipment can be released for storage to the importer's warehouse on condition that the importer have a proper warehouse, suitable to the storage of such kind of food and conditioned with the submittal of a bank guarantee and an obligation by the importer not to sell of the imported product, until the approval by the Import Division at the Food and Nutrition Services.
 3. Public Health Laboratories are requested to forward the test results to the Manager of the Import Division with the MOH (Eng. Ruth Shimberg)

4. The required tests and the places where they can be executed are detailed below:

A. Laboratory:

Test	Laboratories	Comments
K, Ca, Na, Fe, Zn, Cu, Mg	Public Health, Haifa	Up to 5 tests, weekly.
K, Ca, Na	Public Health, Beer Sheva	
Fe	Public Health, Abu Kabir	
Protein, Fat, Saturated Fat, Necessary Fat Acids	Public Health, Haifa	Up to 10 tests, weekly
Total Microbiology, Enterobacter Sakazaki	Public Health, Beer Sheva, Public Health, Haifa, Public Health, Abu Kabir	Up to 50 tests, weekly, Up to 40 tests weekly, Up to 15 tests weekly
Vitamins: C, B1, B2, Folic Acid	Public Health, Abu Kabir	Up to 15 tests daily
Aflatoxins, B1, B2, G1, G2+M1, in milk+Ochrotoxin (in pulses and cereals)	Public Health, Abu Kabir	
Pesticides: chlorine organic, phosphor organic, carbamates	Control & Standards Institutes of pesticides, MOH, Jerusalem	
Heavy metals: Mercury	Control & Standards Institutes of medications	
Lead, Arsenic, Cadmium, Copper	Control & Standards Institutes of medications	
Selenium	Control & Standards Institutes of medications	
Pesticide residues, food based on dairy	Control & Standards Institutes of medications	

- B. Visual inspection and accompanied documents check should be executed for each batch, including the original form of the lab tests executed for each batch.
- C. All lab tests results should be forwarded to Eng. Ruth Shimberg for the purpose of submitting an approval to release the shipment for marketing.
- D. The tests will be executed at the importer's expense.

B. Local Production

- A. A condition should be added to the Manufacturer license, in which he is demanded to Test, in an authorized laboratory all the batches, following the list of tests above.
- B. The QA system in the plant should be inspected at least 4 times a year. In the context of the inspection, the existence of the required results should be checked and each deviation should be reported to the Regional Food Engineer and a recall should be executed, when needed.
- C. At the inspection visit, the available batches should be randomly sampled and checked according to the list above.
- D. A formal report on the results of the tests should be forwarded to Eng. Dorin Morero.
- E. The said above (B – D) does not obviate the need for delivery of FCB samples for testing in laboratories approved by the Laboratories Department with the Public Health Services at MOH.

E) Requirements for the Export of Pet Food from the U.S. to Israel

In 2010, negotiations on the new requirements for the export of pet food from the United States to Israel were completed.

The following 4 documents were changed and approved:

- Annex 1B, *Model Official Certification of Plants Producing Pet Foods Intended for Export to Israel* (fill-able)
- Annex 2B, *Model of a Veterinary Certification to Accompany Pet Foods containing Ingredients of Animal Origin to Israel* (fill-able)
- Export of Pet Food to Israel: Information on Certificates and Inspection
- February 1998, FDA Guidance for Industry #67, "Small Entities Compliance Guide for Renderers," pages 7-11

The declarations on the certificates are endorsed as direct attestations; therefore, an annual inspection, by APHIS Veterinary Services, of the manufacturing plant is required.

Significant changes include:

- Elimination of *USDA – Certificate of Ruminant Ingredient Utilization* - Therefore, there are no limitations on the animal origin materials a pet food manufacture may have in their facility,
- The only ruminant origin materials not permitted in pet food for export to Israel are those the OIE Terrestrial Code recommends should not be traded:
 1. Tonsils and distal ileum from cattle of any age from a controlled or undetermined BSE risk country, zone, or compartment.
 2. Brains, eyes, spinal cord, skull and vertebral column from cattle that were, at the time of slaughter over 30 months of age originating from a controlled BSE risk country, zone, or compartment.
 3. Brains, eyes, spinal cord, skull and vertebral column from cattle that were, at the time of slaughter over 12 months of age originating from a undetermined BSE risk country, zone, or compartment.
 4. Ruminant-derived meat-and-bone meal or greaves from a negligible BSE risk country where there has been an indigenous case of BSE, if such products were derived from cattle born before the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced.
 5. Ruminant-derived meat-and-bone meal or greaves from a controlled or undetermined BSE risk country, zone, or compartment.
- Dry & semi-moist pet foods do not have to be tested within 2 weeks prior to export,
- Certificates require the facility to list only the species of animal origin materials in pet food produced for export to Israel (Annex 1B) or the pet food being exported (Annex 2B)

F) Import Guidelines Regarding BSE

In March 2011, IVAHS notified new BSE Policy to WTO (G/SPS/N/ISR/9/Add.1), however the new requirements still create obstacles to this trade. In mid-July 2011, the U.S. completed its technical comments on the new regulations and sent a response to the Israeli Veterinary Services. In addition to the U.S. response, 3-4 countries also sent their comments to the Israeli Veterinary Services. IVAHS and APHIS are finalizing health certificate language in order to permit U.S. beef exports to the Israeli market for the first time in 10 years.

G) Import of Plants and Their Products – Import Permit

Permitted Fresh Produce Imports into Israel, by Main Countries and Regions

Country	Fresh Produce
U.S.	Apple, pear, garlic, onion and quince
Canada	Pear, apple and quince
Italy	Apple, pear, Quince and tomato
Austria	Pear, apple and quince
Belgium	Pear, quince, tomato, potato for industry and apple
Germany	Apple, pear, Quince and potato for industry and fresh consumption
Holland	Pear, apple, quince, potato for industry and fresh consumption and cabbage for industry
Western Europe	Garlic, onion, carrot, cucumber, beet, pepper, chicory, pumpkin, zucchini and white asparagus
Spain	Pear, apple, quince, tomato and eggplant
France	Pear, apple, quince, tomato, potato for industry and fresh consumption and Brussels sprout
Scotland, UK and Ireland	potato for industry and fresh consumption
Brazil	Garlic
China	Garlic and onion
New Zealand	Kiwi

Source: Israeli Plant and Protection Services

MRLs

Israel's Plant Protection and Inspection Services (PPIS) monitors the presence of chemical residues in fresh produce for human consumption on a nationwide basis. Exceeding PPIS-established MRLs will result in a ban on the imported goods, therefore all exporters together with Israeli importers must abide by Israeli MRL values.

[link to the PPIS MRLs levels](#)

Importing plants and plant products into Israel, either commercially or in passengers' personal baggage, is subject to permission by the Ministry of Agriculture's PPIS . Permits are required for importing fresh produce, plants, plant products, seed, propagation material, and biotic Material {the term "Biotic Material" includes invertebrate organisms (insects, nematodes, worms, etc.), microbes, fungi, viruses and soil}.

An import permit application should be submitted using the requisite form (according to import type), submitted to the Import Department of the PPIS at Bet Dagan, by mail or fax.

The application should be submitted 45 days before the intended date of import.

Plants and plant products may not be brought into Israel without a permit issued by PPIS.

Information regarding import permits, phytosanitary requirements and the proper application completion may be obtained from the FAS-USDA office in Israel or from the importer. Its preferred to contact the importer on this issue first.

An import permit will be issued for an approved application.

The permit will include the import terms for the specific product, additional importation terms, and requirements for additional statements – all according to the PPIS decisions. The statements should appear in the health certificate accompanying the shipment from the country of origin.

When ordering vegetative material from abroad, a copy of the import permit should be sent to the

suppliers to ensure compliance with all the conditions specified in that permit.

In case the import permit application is denied, a denial letter will be sent specifying the reasons for the decision.

Import Permit for fresh produce, plants and plant products

Applications for a plant import permit (propagation material except seed, potted plants, etc.), fresh produce (fruits, vegetables, spices, flowers, ornamental branches), and plant products like dried flowers and ornamental branches, growth substrates, dry spices, nuts, etc., should be submitted on the proper form.

Import Permit for Seed

An import permit for Seed is issued for seeds intended for growing and multiplication of:

- Vegetables
- Field crops
- Flowers
- Spices
- Trees
- Ornamental plants

Application should be submitted on an "Application for the Import of Seed" form.

When applying for the import of vegetables and field crops, the variety name must be specified. An application for a variety that does not appear in the "List of Varieties Permissible to be sold in Israel" must be approved first by the proper bodies – the Extension Service of the Ministry of Agriculture, and the Seed and Nursery Stock Certification Service of the PPIS.

Import Permit for biotic material

The term "Biotic Material" includes invertebrate organisms (insects, nematodes, worms, etc.), microbes, fungi, viruses and soil.

The importation of such material is prohibited by the Plant Protection Law, Regulations for Importation of Plants – 1970, due to the risk involved of irreversible damage to man, to agriculture or to the environment. An exception may be requested in applying for a permit to import biotic material from a proven and reliable source, under restrictive conditions and in a limited amount, for purposes of research and development. Application should be submitted on a special form.

Botanical Names

As part of the import procedure of import of plants and their products, a phytosanitary certificate is required. It is very important to use the correct botanical names.

[Botanical Names - Hebrew-Latin-Common:](#)

H) Inspection of Animal Feed

Animal feed-- definitions

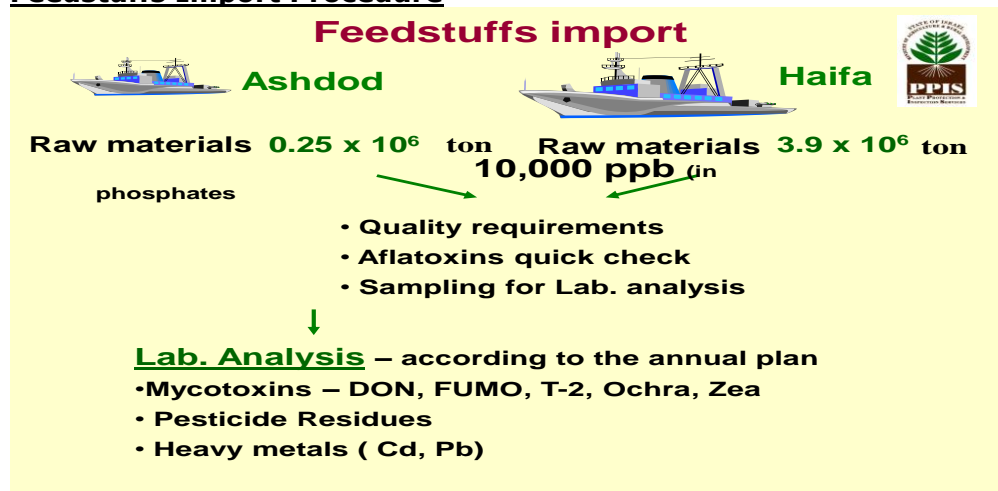
1. Major grains; 2) Minor grains; 3) Plant Products and By-products; 4) Animal Products and By-products; 5) Oils and Fats; 6) Feed Additives; 7) Pet Foods;
- 8) Complete Feedstuffs.

Requirements for Quality and Safety

1. Pesticide residues

2. Mycotoxins
3. Heavy metals

Feedstuffs Import Procedure



Source: Israeli Plant and Protection Services (PPIS)

Mycotoxins in Grains, Risk Management Practices by the PPIS

Mycotoxins in grains

	Corn	Wheat	Barley	Oats	Rye	Soya
Aflatoxin	+++					
Ochratoxin	++	++	+++	++	+	+
T-2, DAS	+	+++	++	+		
Deoxynivalenol	++	+++	+	++		
Zearalenone	+++	++	+	+		
Fumonisin	+++					
Ergot			+		+++	

+++ = high probability of being contaminated

+ = low probability of being contaminated

But, it depends very much on the origin of the grains!

+++ = בדיקת 100% מדגם

++ = בדיקת 50% מדגם

+ = בדיקת 25% מדגם

Source: PPIS

Mycotoxins in Grains – Inspection Procedures which are performed by the PPIS

Laboratory



מדינת ישראל

משרד החקלאות ופיתוח הכפר – השרותים להגנת הצומח ולביקורת
 הקריה החקלאית ת.ד. 78, בית דגן 50250 טל. 9681555-03 פקס. 9681582-03
www.ppis.moag.gov.il תחום כימיה
 המחלקה למספוא



הוראות בדיקה למיקוטוקסינים במעבדה

מוצר	Aflatoxins	Ochratoxins	Don	T-2	Zearalenon	Fumonisin	Cadmium	Lead
1) חיטה + מוצרי חיטה מעובדים - Wheat	1/10	1/2	1/1	1/1	1/2	----	1/2	1/1
2) תירס + מוצרי תירס - Corn, Maize	1/5	1/2	1/2	1/4	1/1	1/1	1/2	1/2
3) שעורה - Barley	1/10	1/1	1/4	1/2	1/4	----	1/2	1/2
4) שבולת שועל - Oats	1/10	1/2	1/2	1/4	1/4	----	1/2	1/2
5) שפון - Rye	1/10	1/4	----	----	----	----	1/2	1/2
6) כוספת סויה - Soy meal	1/10	1/4	----	----	----	----	1/2	1/2
7) גרעינים מינוניים - Other grains	1/5	1/10	----	----	----	----		
8) מזונות לחיות מחמד - Pet food	1/5	1/10	----	----	----	----		

הוראות בדיקה למתכות כבדות

כל דוגמא שנייה מתוך כל הגרעינים השלמים

הערה: כל מוצר אורגני יבדק לנוכחות מיקוטוקסינים רלוונטים (1/1).
הערה: דוגמאות של גרעינים שלמים (1-6) ודוגמאות מוצרי תירס מעובדים נבדקים בנמל. הכניסה לנוכחות אפלאטוקסין. בדיקת המעבדה (1/5 – תירס ; 1/10 – בכל שאר המוצרים) באות לאמת את תוצאות הבדיקה בנמל.



** 6) Soy meal ; Other grains ; 8) Pet food
 Source: PPIS

Pesticide Residues in Feedstuffs, MRLs

מדינת ישראל

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WWW.PPIS.MOAG.GOV.IL



עמוד 9 מתוך 16

נספח 3

שאריות חומרי הדברה במוצרי מספוא Pesticide Residues in Feedstuffs רמה מרבית

שם החומר	קוטלי חרקים זרחנים אורגניים
Azinphos Methyl	Diazinon
Dichlorvos	Dimethoate
Demeton – S-Methyl	Ethion
Malathion	Methamidophos
Methidathion	Monocrotophos
Parathion	Phorate
Phosphamidon	Pirimiphos Methyl
Terbufos	Trichlorfon
Vamidathion	קרבמטים
Aldicarb	Carbofuran
Methiocarb	Methomyl
חומרי אידון	Hydrogen Phosphide
Methyl Bromide	קוטלי חרקים פחממנים כלוריים
Aldrin + Dieldrin	Chlordane
DDT + Derivatives	Endosulfan
Endrin	H.C.H. (Other than Gamma isomer)
H.C.H. (Gamma isomer)	Heptachlor + Epoxide
Methoxychlor	

הערות:

- הרשימה של החומרים ורמותיהם הנ"ל נדרשת כהצהרה בסיסית.
- בנוסף יש לבדוק את המפורט בתקנות בריאות הציבור (מזון) (שאריות חומרי הדברה) (תיקון), התשס"ב 2002 באתר: www.moag.gov.il/ppis
- בנוסף יש לבדוק המהדורה האחרונה של Codex Alimentarius www.Codexalimentarius.net/mrls



מסמך: 31.12.07/125-2007 ופיקוח: 31.12.07/125-2007-PPIS-31 נהלים והוראות עבודה: U



• Maximum Levels for Heavy Metals

Mercury (Hg)	100 ppb
Lead (Pb)	100 ppb
Arsenic (As)	2000 ppb
Cadmium (Cd)	500 ppb (in feedstuffs)
	10,000 ppb (in phosphates)

• Maximum Levels for Mycotoxins in Feedstuffs

Aflatoxin (total)	20 ppb
Deoxynivalenol (DON)	2500 ppb
Diacedtoxyscirpenol (DAS)	200 ppb
Ochratoxin	300 ppb
T-2 toxin	200 ppb
Zearalenone	1000 ppb
Fumonisin	15,000 ppb for grains
	30,000 ppb for plant by-products

- **FEEDSTUFF ADDITIVES**

Required Information for Feedstuff Additives Import Application

- 1) Proposed name of additive, name of applicant, name of the producer, place of production.
- 2) Type of additive:
 - a) Preservative b) Amino acid, c) Microorganism, d) Vitamin, e) Mineral, f) Antioxidant, g) Enzyme, h) Flavoring agent, i) Homeopathic agent, j) other
- 3) Physical State.
- 4) Composition (active substance, other components, impurities).
- 5) Manufacturing process.
- 6) Specifications concerning the active substance:
 - a) Generic name (IUPAC), CAS No.
 - b) Formula, molecular wt.
 - c) If the active substance is a fermentation product - qualitative and quantitative composition of the main components.
 - d) Degree of purity, list of impurities
 - e) Physical properties- melting point, boiling point, decomposition temp, vapor pressure, solubility in water.
- 7) Physico - chemical properties of the additive:
 - a) Stability on exposure to light, temperature, moisture, oxygen.
 - b) Stability during preparation of premixes and feeding stuffs.

PPIS Procedures for Animal Feed Imports:

The following certificates are required for clearance of a shipment from border crossing point:

- A) "Request to import feed for animals and its products" (PPIS certificate)
- B) Import Data: grain kind, name of the ship, country of origin, name of the importer and name of the producer
- C) The shipment must be accompanied by Quality and Health certificates which were issued by authorized foreign Laboratories. The certificates must contain the following: 1) Quality Requirements: Including label indicating the name of the product, moisture content, net weight of the product, whole grains percentage, foreign material percentage; 2) Health Requirements: According to the National Maximum Residue Limits. This list is based, whenever appropriate, on Codex Alimentarius limits. The health certificate should include the following data: level of pesticides, fungicides, heavy metals, and radio activate radiation.
- D) Certificate of origin
- E) Importer Statement if the feed for animals is containing genetically modified organisms.
- F) Importer statement that he or someone on his behalf has a warehouse for the purpose of storage.

The quarantine inspector will check the shipment and the accompanied certificates at the port of entrance, and will test for aflatoxins. In addition, the inspector will send a sample of the shipment to the Plant Protection and Inspection Services (PPIS) laboratory for further examination. The shipment will be released after the inspector finishes all his tests. In case of missing certificates or unsuccessful test result, the shipment will be held back at the port for further assessment.

I) Organic Food and Agricultural Products

Plant organic produce sold in the State of Israel (imported or locally manufactured) is required to comply with the [Regulation of Organic Produce law](#), April 2005.

In addition, in August 2006, the PPIS published the "National Standard for Organically Grown Plants and Their Products"

USDA organic certification is not accepted in Israel. Israel accepts the EU organic standard as equivalent to the Israeli organic standard.

This standard is an updated version of the Israeli Standard published in 2001. The standard applies only to organic produce of plant origin and is in compliance with EEC Regulation 2092/91 and its amendments. Its international compatibility enables the Israeli organic fresh and processed products to be in compliance with agreed international criteria and thus, guarantee safe and credible organic production for export and for the domestic market.

The updated standard clearly defines the minimum requirements for organic produce and products of plant origin, and for their labeling with the word "organic" and with the organic logo. It also defines rules for the use of logos of Inspection Bodies accredited by the PPIS to control organic production in accordance with this Standard.

This standard is an official and obligatory document, aimed at ensuring standardized implementation of the organic agriculture objectives by:

- Enhancing biological activity within farm systems;
- Preservation and improvement of soil fertility for future generations;
- Maintaining, as far as possible, a closed production cycle;
- Reduction of agriculture-caused environmental pollution;
- Minimizing the use of non-renewable natural resources;
- Protecting the natural environment and preserving it.

The standard provides an efficient and recommended working tool for organic production designated for export as well as for the domestic market.

Recently the Israeli Standards Institution updated standard 1145 Annex C –
Labeling a Food Product Called "Natural" or an equivalent Title

Labeling a food product, as whole or its ingredients as "Natural" or by using an equivalent title, will be subordinated to the detailed following info below. Calling a product "Natural" does not mean that special nutritional virtues can be attributed to the product.

C-1. Labeling a Food Product by the title "Natural"

It is allowed to label as "Natural", with no accompanying words, a single food product or its fragment, which is not a blend of foods, which is free of additional ingredients and which has not undergone processes different from those listed here:

- aeration
- agglomeration (with no chemical change and without chemical additive)
- blending of a single food product, or part of it, of different sources
- centrifugation
- chilling
- freezing
- size decreasing (including by cutting, coarse milling, crushing, milling, grinding)
- churning
- homogenization
- cleaning (without chemical change)
- concentration
- "manual" deboning

- fat removal (without chemical change)
- sprout removal
- dehydration (including by freezing)
- Enzymatic fraction
- fermentation
- filtration
- clarifying (without chemical change)
- flocculation
- forming
- flaking
- thermal treatment (including baking, scalding, boiling, cooking, micro-wave, pasteurizing, sterilizing, roasting),
- ripening, maturing (without chemical additive)
- melting, defreezing
- peeling (without a chemical agent)
- pressing
- puffing
- cheesing (without chemical additive)
- separation (including sieving, trimming, decantation)
- soaking
- inert gas treatment (carbon dioxide, nitrogen packing)
- extrusion

C-2. Labeling Food Ingredients by the Term “Natural”

Labeling of food ingredients by the term “Natural” (see sub article 8.2) or by an equivalent title, will be as follows:

C-2.1 “Natural Ingredient” definition

Natural ingredient – an ingredient that was produced of a food product that is allowed to be called “Natural”, according to article C-1, using the production methods mentioned in article C-1, extraction or reconstruction or refining, during the production process, conditioned that the ingredient has not chemically changed, during the production process.

C-2.2 A food product can be labeled as having “Natural Ingredients” if it was produced by blending two or more “natural ingredients” (as were defined in article C- 2.1) and which does not contain ingredients which are not “natural ingredients”, however, it is prohibited to label it as “Natural” food product.

C-2.3 A food product which contains an ingredient which is not a “natural ingredient” (e.g.: artificial flavor) cannot be labeled “natural” or “natural ingredients”, but it is allowed to mention, in the detailed ingredient list only, the word “natural” in association with each ingredient, which is a “natural ingredient”, as defined in C-2.1.

C-3 Food Ingredients Labeling by the title “Natural Like”

Labeling food ingredients as “Natural Like Ingredients” (see article 8.2), will be as following:

C-3.1 “Natural Like Ingredient” Definition:

Natural Like Ingredient – an ingredient that has been produced synthetically and is identical in its chemical formation and content to the “natural ingredient” (see sub article C-2.1).

C-3.2 Labeling an ingredient or ingredients as “natural like” is allowed only in the ingredients list.

On September 1st, 2008, the new Organic Law came into force, which encompasses all organic foods deriving from plant sources. As a result of the law, consumers can identify a uniform organic symbol on organic products and know that products carrying this symbol was grown and produced according to the organic standard, the administration of which is supervised by one of the three authorizing and control bodies which the Ministry of Agriculture and Rural Development has appointed for inspection of organic produce (Agrior, Skal Israel, and The Institute of Quality and Control (IQC)).

Israeli Organic Symbol:



J) Vegetable Oils

Some vegetable oils are imported as crude and refined domestically – both by crushers and by large manufactures of margarine, snacks and other foodstuff. Consumption of vegetable oil has increased significantly in recent years, especially canola oil and olive oil.

The revision of Israel Mandatory Standard SI 191 for olive oil, notified in G/TBT/N/ISR/232 (dated 16 September 2008) and in G/TBT/N/ISR/232/Add.1 (dated 25 July 2011), has been authorized by the Minister of Industry, Trade and Labor and published on Israel's Official Gazette No. 6528 of 7 January 2013, section of government notices, page 2120. This revision entered into force on 7 April 2013. Description of content: Revision of the Mandatory Standard SI 191. This standard adopts the latest version of the International Olive Oil Council's (IOOC) document regarding the trade standard applying to olive oils and olive-pomace oils

K) Fish and Fish Products Import and Distribution in Israel

- **Stage 1**- Food Control Services Veterinary Department (FCSVD)
 - Annual Permit
- **Stage 2** – Border Inspection Point (BIP)
 - National Permit for distribution of the cargo
 - Rejection of the cargo
- **Stage 3** – Municipal Veterinary Inspection Point (MVIP) and the 7 health districts
 - Approval for local distribution
 - Rejection of the shipment
- **Stage 1: Food Control Service Veterinary Department – Annual Permit**

Criteria for prior annual approval permit:

- Importer must be registered in FCSVD (government procedures)
 - Signed declaration that importer is familiar with all regulations and guidelines regarding the product that he/she intends to import and is able to implement a recall if necessary.
 - Contract with a certified (by FCSVD) cold storage facility.
- The manufacturer must be:
 - HACCP-certified.
 - The manufacturer is certified by an External Competent Authority (for this topic, the External Competent Authority includes the State of Israel), which distributes the information (results and conclusions) in an open forum (internet) which is available to the public and regulator.
- The fish is not harmful to human health.
- A sample label must be provided showing the scientific and commercial name (IS 1145).

Copy of the Annual Permit:

משרד הבריאות
שרות מזון
מח' וטרינרית



®üµ•g•ü™
אישור מיוחד-צו יבוא חופשי (תקון תש"א 1990)

אין להשתמש באישור זה
לצורכי פרסומת
המסמן לא ישוחרר מנגל ללא
אישור תחנת הסגר משרד החקלאות

1.1.2008 תאריך

5 /2008

אישור יבוא מזון מס'

Tel nm		Name and address of the importer				שם היבואן וכתובתו	
מאושר לאיחוד האירופי או אחר	ארץ המוצא	היצר	סוג אריזה	יעוד המוצר	שם המוצר	מס' סידורי	
EC/FDA aproval	country	Name and approval nm of the producer	Form of packaging	Form of distributi on	Product defenition (fish common name, form of processing)	1.	
-/-	-/-	-/-	-/-	-/-	-/-	2.	
-/-	-/-	-/-	-/-	-/-	-/-	3.	
הערות							
כספית		הסטמין	מיקרוביולוגית	אורגנופוסית	כימית	V תוצאות בדיקה	סימון בעברית
אחר: _____							

1.1.2009	תוקפו של אישור זה עד:
312491	שולס 1218 קבלה

- חייב אישור רופא וטרינר בתחנת ההסגר
- תוויות הן חלק בלתי נפרד מאישור יבוא

The Annual permit consists of:

- Unique number – new every year
- Importer's name, address and telephone
- Product definition (fish name and form of processing)
- Form of distribution (wholesale, raw material..)
- Form of packaging (IWP, IVP, block...)
- Country of manufacture
- Manufacturer's name
- List of specific accompanying laboratory examinations:
 - Depends on the fish – ex. Tuna – mercury
 - Depends on the fish's origin:
 - Aquaculture – veterinary drug residues
 - Norway – government declaration #
 - China - lab tests
- List of specific laboratory test to be done for every container

- TVBN only frozen raw fish
- Organoleptic examination

- **Stage 2: Border Inspection Point: Permit for National Distribution Number or Rejection of the Cargo**

Stage 2.1 - Verifying correlation of the documents in shipment portfolio

- Permit to transfer the container from the port
- Rejection of the shipment

Stage 2.2 – Sampling

- Laboratory examination

Stage 2.3 – Analyzing laboratory data

- Issue Permit for National Distribution
- Rejection of the cargo

Stage 2.1- Verifying correlation of the documents in shipment portfolio

- Annual prior approval permit - validity
- Veterinary Health Certificate – only original,
 - date of issue must be before no more than 48 hours than date “shipped on board” on Bill of Lading
 - Correlation with invoice
 - Correlation with Annual Approval Permit
 - Fish name
 - Manufacturer’s name and number
 - Special requirements Mentioned on Annual Approval Permit
- Actual label with:
 - scientific and commercial name for fish
 - Lot number – unique for every container
- Temperature recordings - start date not later than 48 hours than the date on the Veterinary Health Certificate and last recording date not more than 48 hours before the date of application for BIP
- Invoice
- Test reports as request on Annual Approval Permit
- Bill of Lading
- Tax payment

Every irregularity in paperwork will be discussed with the regulator responsible for import in the central office:

- Acceptance of irregularity
- Detention and Completion of documentation
- Rejection of the cargo (e.g. temp. recording)

Stage 2.2 - Sampling

Sampling plan depends on:

- Sample size- total weight of the product, the number of packages and physical check during sampling
- Test types - Requirements on the Annual Permit and physical check during sampling (TVBN, Organoleptic, microbiological, histamine, % glazing, food additives - polyphosphates)

Framework for Sampling:

- Every container is checked
- Frozen fish – laboratory tests
- Fresh fish – at the border
- Ready to eat - laboratory tests
- screening tests
 - Food Chemical residues
 - Heavy metals
 - Drug residues
 - Pesticides
- Strict Sampling – double amount
- Repeated Sampling - double amount
- Testing only in accredited laboratories

Stage 2.3 – Analyzing laboratory data

Veterinary inspector decision:

- Test reports correlate (government procedures and/or regulations)
 - Permit for national distribution of the shipment
- Test reports do not correlate
 - Shipment Detention and decision (with importer and chief veterinary inspector for food):
 - Re - sampling
 - Shipment re-export
 - Shipment destruction

Test limits

Regulations and government procedures (guidelines):

- TVBN < 40 mg/kg
- Organoleptic – 100% pass
- Histamine – 200 ppm
- Microbiology:
 - Listeria Monocytogenes – ND in 25 gr.
 - Salmonella – ND in 1 gr.
 - TPC – 10^6 /gr.
 - Coliforms – 1000/gr.
 - Staphylococcus aureus – 100/gr.
 - Sulfate reducing Clostridia– 50/gr.
- Parasitology – max. 2/fillet
- Polyphosphate <0.5%
- % glazing <20%
- Correct labelling

- **Stage 3 – Municipal Veterinary Inspection Point (MVIP) and the 7 health districts**

Municipality Veterinary Inspection Point –Inspection prior to local distribution

Approval for local distribution

Detention of the shipment – clarification with FCSVD

Rejection of the shipment

General

Every shipment (truck) with food of animal origin must be accompanied by veterinary certificate. Every shipment must go via Municipality Veterinary Inspection Point

Points for Inspection:

- Veterinary certificate
- Refrigerated car license
- Temperature verification
- Labeling verification

L) Honey and Honey Products:

Amendment to the partially mandatory standard SI 373 dealing with honey and honey products.

According to notification G/TBT/N/ISR/685, dated 22 May 2013, item 6 (Description of content), should read as follows:

"First amendment to the partially Mandatory Standard SI 373 dealing with honey and honey products. This amendment sets a maximum level of 80 mg/kg for the hydroxy-methyl-furfural (HMF) content appearing in paragraph 3.3.2.8 (Table 1)".

M) Medical Food Imports: The following is the list of the requirements for importing Medical Food in Israel

The following is the List of the Requirements for Registration of Medical Food in Israel	
Original documents from authorized agencies:	
<input checked="" type="checkbox"/>	GMP or HACCP+ISO 9001 or ISO 22,000 certificates.
<input checked="" type="checkbox"/>	Free Sale Certificate.
Official certificate that the manufacturing site is under supervision of an appropriate agency	
Original documents from the manufacturer:	
<input checked="" type="checkbox"/>	QQ composition (Qualitative and Quantitative composition) of the finished product. Please note: It is required to specify the full chemical name of all the components and not the commercial name (e.g. – "Maltodextrin" and not "Maltodextrin DEM DE15 "), abbreviations are not allowed (e.g. – Syrup and not "Syp"), Vitamine & minerals name will be same as in the Codex CAC/GL 10-1979 premixes should not be listed separately, the heading should state "composition of the finished product" & all food additive (marked in Europe with an E letter) should be listed using the E marking. -THE LEVEL OF ALL INGREDIENTS G/100 GR
<input checked="" type="checkbox"/>	Cholesterol statement
<input checked="" type="checkbox"/>	Nutritional Information (value) 100 gr/100 ml/ 100 kcal
<input checked="" type="checkbox"/>	Separate declaration regarding the density of the product (if RTF) <i>Solids</i>
<input checked="" type="checkbox"/>	Separate Shelf life declaration.
<input checked="" type="checkbox"/>	Separate statement for the sweeteners in mg/kg <i>mg/solids</i>
<input checked="" type="checkbox"/>	Separate declaration for the presence of contaminant :
<input checked="" type="checkbox"/>	Food contaminates such as: Heavy metals, radiation and so on.
<input checked="" type="checkbox"/>	Remnants of insecticides.
<input checked="" type="checkbox"/>	Remnants of medicine in general and especially antibiotic.
<input checked="" type="checkbox"/>	Microbiology -test
<input checked="" type="checkbox"/>	Separate declaration regarding the appropriate age groups to use the product, and for which disease/metabolic disorder the product is intended.- AGE GROUP
<input checked="" type="checkbox"/>	Preparations and instructions for use.
<input checked="" type="checkbox"/>	Explanation of manufacturer codes (such as: date of production, batch number and so on).
<input checked="" type="checkbox"/>	Product specifications, i.e. the <u>upper and lower</u> limits of each ingredient which is listed on the label. (100 gr/100 ml/ 100 kcal)
<input checked="" type="checkbox"/>	lactose /gluten free declaration(if the product is lactose/gluten free) declared on the label
<input checked="" type="checkbox"/>	For cans – Indication of the pH (can be part of 5 above); for any product with pH above 4.5, a special form that describes the manufacturing process is required (form-4).
<input checked="" type="checkbox"/>	5 original copies of the label.-English labels
<input checked="" type="checkbox"/>	2 samples of the product .
If a certain part of the dossier exceeds one page, then it should state " <u>page No. XX out of YY</u> ". Please do not number the entire dossier in a consecutive manner.	
All documents from the manufacturer should include: the <u>date, manufacturer logo and full address</u> (street's name, street's No. and state) and be <u>signed and stamped</u> .	
The signature should include the <u>printed name, position & handwritten signature</u> of the appropriate personal.	
Please note: the <u>manufacturer name and address</u> should be <u>identical</u> throughout the dossier and also on the label.	

N) This link summarizes all TBT notifications that Israel submitted to the WTO since August 2012 through to present

Appendix I. Government Regulatory Agency Contacts:

Israel WTO-TBT Enquiry Point

Ministry of Industry, Trade and Labor

Tel: + 972-3-7347502

Fax: +972-3-7347626

E-mail: Yael.Friedgut@moital.gov.il

Food Control Service

Ministry of Health

12 Ha'arba'a St.

64739, Tel Aviv

Israel

Web site: <http://www.health.gov.il/english/>

Contact: Ms. Ruth Shimberg

Tel: 972-3-6270112

Fax: 972-3-6270126

Israel Veterinary and Animal Health Services (IVAHS)

Dr. Shlomo Garazi

Chief Import & Export Veterinary Officer

Veterinary Services and Animal Health

P.O. BOX: 12

Beit Dagan 50250

Tel: +(972) 3 968 649

Fax: +(972) 3 960 5194

E-mail: shlomoga@moag.gov.il _

Plant Protection & Inspection Service (PPIS)

P.O. Box 78

50250, Bet Dagan

Israel

Contact: Ms. Miriam Freund, Director

Tel: 972-3-9681561

Fax: 972-3-9681582

E-mail: miriamf@moag.gov.il

Web Site: www.ppis.moag.gov.il/PPIS/SiteEnglish/SiteinEnglish/

Standards Institution of Israel

42 H. Levanon St

69977, Tel Aviv

Israel

Web Site: www.sii.org.il

General Information: E-mail: vered@sii.org.il

Tel: 972-3-6465154 ; Fax: 972-3-6419683

Author Defined:

Annexes 2-18 were not updated; therefore in order to read those annexes please refer to IS8020 – Fairs Report